NEW ENGLAND FARMER.

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AGRICULTURE.

SILK.

Concluded from page 305.

It is highly important to feed the worms, in that particular way, which experience has shown to be the most suitable; the leaves, at all times, should be dry when given to them, therefore when rain is likely to fall, it is necessary to gather in a stock, before they get wet; if the weather set in, to steady rain, the leaves should be spread in a separate room, and dried before they are given to the worms; leaves wetted by rain, or dew, will either kill them, or bring on some bad disorder; from their birth to the second shedding, they should be fed twice a day, morning and evening, afterwards three times a day to the fourth shedding, and then until they ascend, four, five, or six times a day as they may seem to require it; from the fourth shedding until they ascend, their appetite is voracious, and it should be satisfied by an abundance of leaves of the best quality, those from old trees matured by age, should be reserved for this period, and given to them fresh gathered and dry.

The worms, throughout the period of their existence, should be attended with great care, and regularity; they should be kept perfectly clean, clearing away, often, the remains of the leaves, their own ordure, &c., which otherwise would create a disagreeable effluvia, and breed disorders among them; bad smells are very obnoxious to them, and no smoaking of tobacco should be allowed, where they are kept; they should be fed early in the morning, and good leaves should be given them regularly at the times appointed, that no waste of food may take place: the leaves should be fresh gathered, unless in rainy weather, and no leaves offered to them, that have been kept in the house until they have become yellow and sour, which will be the case, in general, after the third day; it is upon these attentions, that a good crop depends; half starved, neglected worms, will give light flimsy cocoons, whilst the diligent, will get them heavy, and rich; worms well attended to, and generously fed, will complete the crop within forty-five or fifty days, those that are neglected, will languish over two months and yield a light result.

The French and Italian establishments, require large premises and a great variety of utensils, such as benches, baskets, boxes of various sizes, and shapes, to suit their extensive concerns; in the progress of time it will become advisable for us to get acquainted, with the minutiæ of their arrangements, but at the present day, we shall only point out such preparations as may be requisite, to make a beginning, and which each individual concerned, may afterwards increase, and modify, according to his own views and situation.

Wherever silk worms are to be raised, in any number, it is evident, that a room should be appropriated solely for that purpose; any aspect will answer, except North; the worms require heat, but it must be a free heat, that is with a sufficient circulation of air; a close sultry air, is very bad for them, and so is a damp air; we would much prefer, on that account, a room up stairs, to one on the ground floor; an unfinished room would answer very well; the doors and windows ought to be closed whenever a sudden transition to cold, or damp, takes place, or a thunder storm comes on, which often times will prove an injury to these insects; shelves or boards put up round the room, would be very convenient to keep the worms on, and if requisite a frame in the centre of the room, with shelves one over the other; sheets of large stiff paper, or of paste board, with the edges turned up all round, and stitched at the corners, would answer very well to keep, and feed the worms in, and when they are to be cleaned new leaves might be put in a fresh paper, and laid by the side of that which wants cleaning; the worms would leave it quickly to go to the fresh leaves.

It will be necessary to appropriate a corner for the diseased worms; in the most favored crop, there will be many, and they ought to be taken away immediately, from among the rest, and put into the hospital to recover, otherwise the contagion may extend, and a great loss ensue.

After the cocoons are made, the first care is to take them down from the brush, clearing away the loose silk by which they are fastened, and selecting the best, those that feel hard and substantial, and of the brightest colour, to keep for seed; the most desirable are the worms, which, at the hatching time, came to life first; they prove to be the most hardy, and will make the best stock; it is necessary to keep an equal number of each sex; the male cocoons are the longest and thinnest, pointed at both ends; the females are larger and rounder, blunt at both ends, and resembling somewhat in shape a hen's egg; these chosen cocoons are to be threaded with a needle, in strings of fifty more or less, taking great care to run the needle slightly through the silk, without hurting the chrysalis which is inside; these strings are to be hung against the wainscoat of the room, and in the course of from fifteen to twenty days, the millers will come out males and females; the males always come out first; the females are the whitest and the largest; the males appear most active and shake their wings. It is necessary to procure pieces of woollen cloth, (the Italians always use scarlet,) and to place the millers on them in rows, male and female by the side of each other; after pairing, the male dies; the female soon lays her seed on the cloth; it appears as if glued on; a female yields about 300 seeds; they are first white or yellow, and change to various hues, and finally, if good, become and remain of a dark grey. The Italians preserve the seed on the pieces of scarlet cloth, and at the proper time their women wear them in their bosoms, as observed before, to hatch it. The French are in the habit of scraping the seed off from the cloth, and by wetting slightly the back of the cloth, it will come off easy, and without injury; they put it up then, in small bags, whether it is scraped from, or left on the cloth, it should be packed carefully, and preserved over the winter, in a *dry* place, *where it does not freeze, and where it is not too hot*; if it should freeze, the principle of life would be destroyed, and if it should be too warm, the seed would start for hatching, and would be lost; one hundred pair of cocoons will weigh about one pound, and give about one ounce of seed.

Persons who intend to make a business of raising silk, should raise their own seed; it is too important a part of the concern, to entrust to strangers; they should pay the most particular attention to the choice of the cocoons, which they select for seed, and to the preservation of that seed through the winter. The French use stoves to warm occasionally the rooms, where the worms are reared, and thus secure them against any unexpected return of cold weather, and perhaps it may be requisite to use that caution in such parts of New England, as are much to the north or west of Boston; in its neighborhood, and further south, we believe that it would not be necessary, and that the only caution requisite, would be the closing of doors and windows, whenever a sudden change in the weather might require it; we have observed before, that hot weather is favorable for the worms, and they can bear it to a high degree, provided it is not sultry and close; on that account, the room where they are kept, should be so situated, and the windows so arranged, that there may be at any time a thorough draft, when wanted, so as to prevent that deadness of air, and unpleasant smell, which would greatly endanger the health, and lives of the worms; in extreme cases of sultriness, the French are in the habit of burning a small quantity of nitre, in an earthen ware dish, which greatly improves the atmosphere of the premises; it may also answer a good purpose, in such cases, to heat a brick, or a stone, and throw on it some vinegar.

Respecting the hatching, from the information we have obtained of individuals who have attended to that business in our country, nothing is required, when the proper time comes, but to place the seed in a warmer room, but not to the sun, and it will hatch naturally in the course of a short time; it will take several days and a longer time than when assisted by human heat; but which is the best, and preferable method of the two, for our climate, time and experience must determine; the French, and Italians think the finest crop, is generally secured, by hastening the worms through the various stages of their existence, from the hatching to the ascending, and that any check, or delay, is to be esteemed as unfavorable to the ultimate success; hence their vigilance, to secure an even temperature in the apartments, an abundance of food for the worms, adapted to their age, in its quality, a perfect and constant cleanliness, and such an arrangement of the windows, doors, and traps in the floors as to insure a free circulation of air, and to prevent that suffocating and offensive atmosphere which would undoubtedly occasion a great mortality among them. The cocoons will not be of a uniform color, they will be of various shades of yellow, and some white, yet they all are of one, and the same species, and may all be worked together; after the cocoons are gathered, and cleared of the floss silk which fastened them to the brush, they should be reeled without delay, and before the millers come out, for if the silk is left on until then, the quality is thereby injured; they should be thrown into a kettle of hot water, a small quantity at a time, and stirred with light clean rods, this will dissolve the tenacious gum by which the threads adhere to-

gether; female industry will search out the end of the thread, and wind and spin the threads from ten to fourteen cocoons together into one single thread, with that care, and correctness, which will make a silk perfectly even, and perfectly clean.

Here we could enter into minute details, and furnish drawings of such winding and reeling machines, as are used in the large Italian and French establishments, but we consider that, at the present early period, it would have a tendency to fatigue, and perplex the attention, of such of our readers as may wish to embark in a trial; their first attempt will probably be upon a limited scale, and undoubtedly the simple means used for winding and reeling in this State, and in Connecticut, which may be more easily learnt by actual view than by tedious descriptions, will be found amply sufficient, and as we progress in the business, our own intelligence and experience, gradually assisted by further information respecting the practice of Europe, will make us fully acquainted with the best process; when it is not convenient, to wind and reel all the cocoons at that time, then all the millers must be destroyed before they come out, in order to save the silk from injury; this may be done in the following manner: a kettle of hot water must be prepared, and when boiling, a sieve filled with cocoons about three or four inches thick, may be placed over the kettle, so as to receive the hot steam without dipping in the water; a wooden cover may be placed over the sieve to confine the steam, and after leaving it in that situation for about ten minutes, you throw the cocoons into a cloth and wrap them up in it, that the heat may be sure to penetrate into them, and destroy the life of the chrysalis; they must immediately, afterwards, be spread in the sun to dry thoroughly, and then be put away on shelves, or on a floor, spread very thin, that the dead insects, within, may dry up and harden, otherwise it might corrupt there, and stain the silk; when this is done the cocoons may be kept, if convenient, for three years without any ill effect to the quality of the silk, which will wind easily, and be as good as if it had been wound immediately, but will not appear quite so bright. At the opening of the season, the object to attend to, is as soon as convenient, to procure good seed of the white Mulberry, and to sow it in rows as before directed, hoeing the young plants carefully and frequently, to keep them free from weeds and as thrifty as possible, that they may gain strength and not suffer from the first winter; the second spring after sowing, they will be in a good condition for gathering, and feeding the worms; nay, any person who should feel desirous of driving the business, may begin to use them the first spring after sowing, and keep on sowing in reserve, not to be used until the third year, when the plants being better rooted, and stronger, can bear without any ill consequences, to be cut down near the ground and would soon be up again for a second crop; it would be desirable to transplant some of the young trees into edge rows, placing them at the distance of two feet apart, and suffering them to grow in the manner of bushes, which would be convenient for gathering the leaves; some also should be transplanted to grow singly with a but; such trees, (as mentioned before,) will give the best and most substantial food; thus the drills of seedlings will give the earliest and tenderest food for the little worms at their birth, the leaves of the edge rows will afford a food next in substance, suitable after the second shedding, and the leaves of the mature standard trees will, after the fourth shedding, offer to their voraciousness that substantial food which is very requisite, at that time, to satisfy them and to insure a rich and heavy crop; choosing for the whole plantation, a piece of sheltered high ground, sweet and well laid to the sun, and planting ridges, hedges, and trees in such a manner, as will give to all, the uninterrupted benefit of the light and heat of the sun.

Fully aware of the importance of the object we have presented to the attention of the community, we cannot leave it, without making a concluding appeal to the intelligence and energy of our countrymen, not to suffer any delay to take place in setting their hands, to a work so promising of results the most favorable to our comforts, and for our welfare; the first step is within the farmer's immediate department, to sow the mulberry seed and rear the young trees, and after two years of attendance, the silk raising may commence and will become a healthy and pleasant business for children, and young women. This rich crop will require but two months care to secure it, and when the business shall flourish on a large scale, which we may anticipate, as probable within a short period, the raising of the cocoons will become a distinct occupation for farmers' families; the winding and reeling of the silk also most probably, will be carried on as a distinct and separate branch of industry; this is actually the case in all the silk growing countries, where the cocoons are carried to the public markets and sold for ready cash to those who keep filatures, where they wind and reel them. Great advantages will accrue to the younger members of farmers' families in cultivating so pleasant and profitable an employment at home; it will offer to many young women a choice between home, and the factories, and a resource in case the liberal encouragement given to manufactures, should eventually prove the cause of business being overdone; it will also offer valuable resources for the pauper establishments, where the old and infirm, under a discreet and judicious government, may be made to provide themselves a comfortable support. If we take a retrospective view of the affairs of mankind, since the times of early record, we find that the riches and the prosperity resulting from commerce and navigation, or from a system of extensive manufactures, however brilliant, are comparatively of short and uncertain duration; the changes of views and systems of government at home, the changes of policy among foreign nations, render the whole fabric subject to many sudden and unforeseen vicissitudes, and dependant upon the results of relations abroad, and of the compromise of jarring interests at home, setting at defiance in the course of time, the subtle calculations of the most accomplished statesmen: but the prosperity which is founded upon a perfected agriculture, combining with intelligence the facilities of soil and climate, so as to naturalize, by industry, rich crops of products not indigenous, is a prosperity inherent and lasting. Of the great results of a rich cultivation upon the circumstances and ability of a people, Italy affords a convincing illustration, although groaning under bigotry and priestcraft, without foreign commerce, and without foreign navigation, yet at various periods three or four years of peace with good crops of silk and oil (silk is the richest,) have filled the country again with competence, after the dreadful devastations of war.

There is a certain order in society, the members of which although not united by the bonds of corporate privileges, although unknown to and unacquainted with each other, yet move on with a steady and harmonious step to one common end, the prosperity of their country, the welfare of all its inhabitants; to them, the powerful Bearers of Light, respectfully, we would recommend the consideration of the objects of these lines, and if their judgment joins in accordance with our own, we invite them to endeavour to accellerate its completion, and to save it from a lingering course thro' one or two generations. The knowledge of the rearing of silk, was imparted in the course of about six hundred years by Greece to neighbouring Italy, and in about three hundred and forty years more it was communicated across the line between Italy and France; thus the progress was slow indeed, but such are the miserable results of ignorance and bad policy.

We would repeat that the first step is to prepare an abundance of food for the silk worm, by stocking our warm, light lands, with white mulberry trees; accordingly, wherever there are now white mulberry trees bearing fruit, the fruit should be carefully collected when fully ripe, and the seed should be washed out, dried, and preserved; it will be much wanted, and it is both the duty, and the interest of the owners, not to suffer even the smallest part to go to waste. J. M. GOURGAS.

New Zealand Spinach.—This is a half hardy annual, with numerous branches, round, succulent, pale green, thick, and strong, somewhat procumbent, but elevating their terminations. It is a native of New Zealand, and grows by the sides of woods in bushy sandy places, and though not used by the inhabitants, yet being considered by the naturalists as of the same nature of the chenopodiom. It was introduced in England by Sir Joseph Banks, in 1772, and treated as a green-house plant. As a summer spinach, it is as valuable as the orache, or perhaps more so. Every gardener knows the plague that attends the frequent sowing of common spinach through the warm season of the year; without that trouble it is impossible to have it good, and with the utmost care it cannot always be obtained exactly when it ought to be, from the rapidity with which the young plants go to seed. The New Zealand spinach, if watered, grows freely, and produces leaves of the greatest succulency in the hottest weather. Anderson, one of its earliest cultivators, had only *nine* plants, from which he says, "I have been enabled to send in a gathering for the kitchen every other day since the middle of June, so that I consider a bed with about twenty plants quite sufficient to give a daily supply, for a large table."

Use. It is dressed in the same manner as common spinach, and whether boiled plain, or stewed, is considered by some as superior to it; there is a softness and mildness in its taste, added to its flavor, which resembles that of spinach, in which it has an advantage over that herd.—*Loudon.*

From Wilson's Economy. Just published.

NEW-ZEALAND SPINACH.

This is a vegetable, that appears to possess very valuable qualities. It was introduced here only last spring. It proves extremely productive—so much so, that a few plants of it are sufficient to supply an ordinary family with greens, through the whole summer.

The seed should be planted in hills, three feet apart, in a warm, dry, sheltered situation, two or three seeds in a hill, in good rich soil. The first planting, for a summer supply, may be made about the middle of April; and another, for fall use, about the middle of May.

As the fine, rich, succulent leaves of this plant are gathered for use, an abundant succession of buds, shoots, and leaves, are every where produced, all over the plant; and, the more its leaves are used, the more prolific becomes every part of the plant, in the increased sources of its verdant supplies. One great superiority, in point of usefulness, that it possesses over the other kinds of spinage, is, that it yields abundantly throughout the warmest months of the summer season.

Extract from the Harrisburgh Penn. Intelligencer.

BUELTA ABAXO

"The introduction of a new and valuable product of the soil into our country, under any circumstances, should not fail to prove highly advantageous to our agricultural interest. But in the present depressed value of the agricultural staple of our state, the importance of the addition of a new product of the soil, constituting an important article of consumption, the supply of which is exclusively foreign, would be doubly enhanced; & in proportion to the benefits which would result from its successful cultivation, should be the exertions of the agriculturalist to give to it a fair and full experiment. In these days of peace and plenty, the man who makes two blades of grass grow where but one grew before, is not so much entitled to the character of a benefactor, as he who should be so fortunate as to introduce into practicable cultivation some new product of the soil, which would afford ample remuneration, for the labour bestowed on its cultivation. Every day furnishes some new developement of the rich resources of our country, and unfolds the capacity of our soil and climate to bring forth every variety of production calculated to minister to the necessaries and luxuries of this life. It is not a long time since the cultivation of cotton has been introduced into the United States: within comparatively a few years its circulation has extended until it has become the great staple export from the United States.

In 1798, a member from South Carolina stated in the house of representatives of the United States, 'that the people of the southern states intended to cultivate cotton,' and added, 'if good seed could be procured, he hoped they might succeed.'—Debates of congress—vol. 1. p. 79.

Prior to 1802 the cotton wool exported from the United States was blended with that of other countries; no discrimination was made of its origin. On the average of five years, from 1802 to 1807 cotton of American growth annually amounted to 42,147,653 pounds, in 1817, it amounted to 85,648,328 pounds, [Seybert.] At the present period the quantity of cotton produced in the United States, is more than quadrupled, and its cultivation has been gradually extended as far north as Virginia.

The important benefits which have resulted from the cultivation of cotton, the success of which in 1798 was considered problematical may in some degree be realized in our state by the introduction of the cultivation of the fine tobacco, known by the name of the Buelta Abaxo, from which the best quality of the Havana segars are manufactured.

Some 'good seed,' has been procured by the enterprize of Jacob Mayland & Co. of the city of Philadelphia, and not without considerable difficulty and expense. They have in this undertaking been influenced by the patriotic motive of affording to the farmers of this country, the opportunity of enriching themselves by the cultivation of a plant which has been the source of immense wealth to the country, in which its growth has hitherto been exclusively confined. Experience has fully tested the complete adaptation of the soil and climate of Pennsylvania, to the production of tobacco of ordinary quality; and as there exists in this state an abundance of the peculiar soil suited to the growth of the Buelta Abaxo there can be no doubt of the success of its cultivation, by using good seed, provided a fair and full experiment is made.

Directions for the culture of the Buelta Abaxo Tobacco.

The soil must be tolerably good, light, sandy or gravelly, the land prepared, the seed sown, and the tobacco planted in the same way as common tobacco, but not too much apart, say in rows of about four feet, and each plant about from 18 to 24 inches. I have seen it at only 12 inches distance, but this must be regulated according to the quality of the soil.

When the tobacco is ripe, which is tested when the deep green begins to acquire a yellowish cast, the stalk is cut in pieces, so as to have two leaves on each piece, riding them on poles placed in the field for the purpose, elevated a few feet horizontally from the ground. On these poles the tobacco is allowed to remain until it wilts, but no longer, as the sun would damage it considerably. It is then removed, on the poles, to the curing house, or barn, and there hung up, leaving room to walk below the lower tier. It here remains until the stem is perfectly dry, after which, on the first rainy day, the atmosphere having sufficiently softened the leaves, so that they can be handled without breaking, they are taken down from the sticks, or poles, and thrown into a bulk, where they lay until the planter is ready fo his market. The leaves are then stripped from the stalk, picked and classed according to quality, that is, the wrapper leaves and the filler leaves apart, by themselves, they are then tied by the butt end of the stalks into smaller bundles, called hands, of 25 leaves each, four of which bundles are again tiednto larger ones, called carrots, and the carrots very slightly pressed and packed in boxes of about 200 pounds each.

The seed should be sown in February or March, in two beds, one in low dry ground and the other in the woods, in order to have two nurseries, or double chance of success; that in the woods is likely to prove the best; which should be prepared by burning dry brush about two feet deep and scraping the ashes off. The ground then dug shallow and well raked so as the earth shall be completely pulverized. With each table spoonfull of the seed mix a gallon of the ashes, that it may be sown more even over the beds, which will yield plants sufficient for two acres of land; when at the size of an inch, the plants are suitable for transplanting.

Egg Plant.—This is a tender or green-house plant, a native of Africa. The plant rises about two feet high, with reclining branches; the flowers appear in June and July, of a pale violet color, followed by a very large berry generally of an oval shape, and white color, much resembling a hen's egg, and in large specimens, that of a swan.

Use In French and Italian cookery, it is used in stews and soups, and for the general purpose of the love apple.

The model of a printing press, which was mentioned a few months since, is now in successful experiment in the office of the Christian Advocate and Journal. It is said to be capable of striking off on both sides, from 4 to 5000 sheets in one hour. The sheet is drawn in a straight line between two sets of cylinders, in one set of which the *form* of types is affixed to the upper cylinder, and in the other to the lower. There are still other cyliaders for the purpose of distributing ink to each of the type cylinders. The machine is also contrived in such a manner as to feed itself and lay off the paper, so that only one attendant is necessary. That it will succeed well in stereotype printing, is, we believe, doubted by none.—*Journal of Com.*

Paring and Burning.—However the practice of paring and burning may be admitted under certain circumstances of restraint and limitation, and even recommended as a safe and effectual means of bringing coarse moory land when effectually drained, into a state of profitable cultivation, still its pernicious consequences on the sound dry stapled lands in this country, are such as can never be repaired but by the total abandonment of a system so generally practised in this country, and which is fraught with the means of producing such incalculable mischief. It will readily be admitted that this operation can produce no dimunition whatever of the earthy parts of the soil; but as all soil is more or less composed of the earth of vegetables, its exposure to combustion is fatal to it.—*Vancouver's Survey of Devonshire.*

Sea Sand, when used as a top dressing upon grass land, either alone or with mould, never fails to bring forth for a succession of seasons, a very sweet and valuable herbage.—*ibid.*

Foot-rot and Scour in Sheep.—The best remedy for foot rot in sheep is to pare the foot close, wash it clean, and anoint it with the oil of vitriol, or any other strong caustic matter. The wet lay of pastures is supposed to contribute greatly to the production of this complaint.—*ibid.*

Snow.—On Sunday, says a Philadelphia paper, we had an incessant fall of rain, which continued throughout the night; and yesterday morning it was succeeded by hail; about 9 o'clock it commenced snowing, and continued its fleecy blessing through the day. Snow to the depth of eight or ten inches must have fallen, and notwithstanding the unprepared state of the pavement we noticed one or two sleighs in rapid *transit* during the afternoon.

Much more snow must have fallen yesterday, than during the whole of the past winter.

Planting Fruit Trees.—Let it be observed as a general rule, always to plant or transplant your fruit trees, before a leaf expands or a blossom appears: it is true, that some plant later, but never with equal success.—*M'Mahon.*

ORCHARDS IN DEVONSHIRE, ENGLAND.

"The usual mode of procuring a variety of fruit, in some parts of this district, is to have a small piece of ground previously prepared, and to spread the pulp or cheese fresh from the press upon it, and with a rake or light harrow mix and well cover it with the surface mould. In the progress of the ensuing growth of the young plants, care is taken to select all such as produce the largest and most luxuriant leaves, as it is from that character that the best expectations are formed for procuring the most valuable fruit. The rejected plants are drawn out from time to time, and the preserved ones left, to discover their specific qualities.—These, when approved of, and which point is generally ascertained by the end of the 6th year from the time of sowing the pips, their heads being previously formed upon a stem about five feet high, are removed to any eastern, but that of north-east aspect; and on the side of a hill, free from springs, though rather a moist subsoil, are planted generally at the distance of 25 or 30 feet apart, holes being previously made, and depositing in each about two seams or horse loads of road scrapings, or way soil.

"In planting the orchards, care should be taken to place all the trees of the same sort or quality in rows, by which means the fruit ripening together can more easily be kept separate, milled, expressed, and the juice fermented together; objects of the first consequence with all good ciderists, as the mixing of the fruit is found to produce unequal and repeated stages of fermentation, and thus exhausting the strength and proving highly injurious to the cider. In other places the pulp or cheese from the press is immediately washed, and the clean kernels sown in the month of March following; after standing two years in the seed beds the plants producing the largest leaves are removed to a nursery, and set out four feet apart, at five years old from the seed a part of these stocks are grafted, and others left to discover their natural produce, which not answering, are afterwards grafted also. Great pains are bestowed in training the young tops which is done by cutting off the shoot chin high, and afterwards pruning the top branches for three or four years, within six or eight inches of the stem. This strengthens the trunk and roots, and gives considerable security to the tree when removed to the orchard. After remaining three or four years in the nursery from the time of being grafted, they are usually transplanted into a south-eastern declivity, at the distance of 30 feet apart, and will keep in good bearing for a period of forty years. By such means very fine fruit is often produced."—*Vancouver's Survey of Devonshire.*

[From Memoirs of the New York Board of Agriculture.]

ON THE MANUFACTURE OF BUTTER AND CHEESE.

BY S. DE WITT, ESQ. OF ALBANY.

Sir,—You are engaged, I understand, in preparing, or superintending, a publication of the transactions of the Board of Agriculture. Permit me to suggest to you a few thoughts that may be useful on this occasion. Multifarious as must be the objects of your Board, on which information is expected and intended to be given, I will take the liberty to mention one or two which I think have not received the attention they merit; I mean the management of milk in the making of butter and cheese.

Whatever may be said about the difference of cattle, pastures, or climate; to apologise for the inferiority of our productions of such articles, compared with those of Europe, we do know, and have in numerous instances proved, that we can here make them of as good a quality, and if it can be done in one, it can be done in every instance. We have the same materials, and by the same management the result will be the same every where. When I first came to Albany, more than thirty years ago, I found a Mr. Hudson, an Englishman, settled as a farmer near Cherry Valley, celebrated for his excellent cheese; afterwards a Mr. Tunnicliff, also an Englishman, on the Susquehanna, equally celebrated in the same way. I have had cheese from both, which would not suffer in a comparison with the best from England of the same age. Since that, we only now and then hear of persons who have deservedly acquired the character of good cheese makers. Why is this so? Why is it so rare to find a farmer who makes such cheese as is entitled to praise? Why is it, that while tons of this article are brought to our market, it is so extremely difficult to find any which a man of taste would tolerate on his table? These are matters which I conceive have not received that attention which they merit from our public institutions designed for the melioration of our agricultural interests.

Butter is also an article in the making of which our country is miserably deficient. Good butter is so essential in cookery, and on the table, that no good meal can be prepared without it, and yet scarcely any of the best quality is attainable in our markets. I may here make a similar remark to what I have made in respect to the making of cheese. We have the same materials which those have who make this article in the highest perfection. That we have it not of equal perfection is entirely owing to the ignorance or a wilful neglect of the means by which it may be so made. From the rarity of meeting with butter that can with propriety be called good, we are accustomed to call that so which is barely free from rancidity. And that delicious flavor, which is the essence of good butter, is forgotten or considered as a quality not to be expected in what comes to our market. This was not the case in this place thirty years ago. A different manner was then pursued, which has been since generally abandoned, but which is still continued in the counties of Ulster and Orange. I may here again ask, why is this so? The reason is in part to be found in the obstinacy of inveterate habits in our new population, and partly in the neglect of efforts from our institutions for meliorating the agricultural condition of our country, in regard to this important branch of it.

Impressed with the importance of this subject, I made a communication on it, in 1819, to Mr. Southwick, then editor of the Plough Boy, which he published in that work, giving the practice of making butter in the counties of Ulster and Orange, from which that article has been most celebrated in the market of New York. In 1820, I met with an essay in the New York Evening Post, taken from a Boston paper, which I considered as the best dissertation, within my knowledge, on the method of making butter. I recommended its insertion in the Plough Boy, which with my prefatory note, was accordingly published.

As these publications, containing highly interesting information in regard to the matter under consideration, must necessarily have been limited in the extent of their circulation, I am inclined to think that it would be of use to have the substance of them, if not the whole, incorporated with the transactions of the Board of Agriculture now preparing for the press.

On the subject of manufacturing butter I cannot refrain from saying something more. It will be simply concerning the operation of churning. I last summer visited a farmer near Ithaca, who kept a dairy, supplied by about sixteen cows, and conducted in the manner I have been accustomed to see in Ulster and Orange, as described in my communication for the Plough Boy; the butter from which commanded a higher price than any other in that part of the country. The working of the churn was done by a dog. The machinery for this purpose was simple. It consisted of a circular platform inclined to the plane of the horizon, and moving on an axle through its centre. The dog was placed on it near its edge, with a rope fastened round his neck and attached to an adjoining fixture. In this situation, the platform being put in motion, the dog was obliged to perform the operation of walking on it upwards; by which means the motion was continued, and by means of of a simple contrivance communicating with the churn-stick, the churning in this manner was performed and completed in about a hour: when the dog was dismissed and received his customary reward, a plentiful repast on milk. Thus treated, he returned to his labor with alacrity when it was again required. The churn held of milk and cream, put together into it, about or nearly the contents of a barrel. I staid during the process of one churning, and was highly gratified with it, and what contributed much to my gratification was the delicious beverage of butter-milk, with which the mistress of the dairy treated me.

As having not a very remote relation to dairies, some remarks on pastures and meadows, will not be out of place here. With regard to these, we have in this country availed ourselves but little of the precepts founded on a thousand years' experience beyond the Atlantic, where their value is duly appreciated, and the fruits of them are fully enjoyed. There we are taught, that in order to have good pastures or meadows, no pains or expense must be spared to enrich the soil where that is needed, to destroy as far as possible by a suitable course of husbandry—every weed and plant that previously occupied the field—to have the ground perfectly pulverized by ploughing and harrowing, and then to sow on it a plentiful quantity of grass seeds suited to the soil, and of those kinds which have been proved to be the best for those purposes. The fault I mean to find with our practice contrasted with that of the English, is this—for pasture or meadow we sow in the spring of the year, on a field of winter grain, a small quantity of grass seed, from which he expect our future pastures and meadows, and trust to their branching out in two or three years so as to make tolerable pastures or meadows. In the mean while other grasses and weeds spring up so as to occupy most of the ground; and this is most notoriously the case in our new country, where the seeds of thousands of varieties of plants lie in the ground ready to spring up and overcome the growth of artificial grasses. In order to prevent this, the English practice before described is the more necessary here. The aboriginal weeds must be first destroyed by preceding

crops especially by those which require the use of the hoe, and then such a quantity of clean, well selected grass seeds must be sown as will cleverly fill the ground, and in their growth smother every other vegetable. For this purpose too much seed cannot be put in the ground at once. The practice of putting a small quantity of grass seed on ground laid down for pastures or meadows, is one of the greatest errors in the husbandry of our country. On this subject I wish that our farmers would consult a book published in London, called the *Complete Grazier*. It gives receipts for the kinds and quantities of seed per acre proper to be sown on all the varieties, of soils, such as clay, loam, sand, chalk, peats, up-lands, mid-lands, and lowlands. As a sample, I will copy the receipt for an acre for low lands:

Meadow Foxtail,	2 pecks.
Meadow Fescue,	2 do.
Rough stalked poa,	2 do.
Rye Grass,	1 do.
Vernal Grass,	1 quart.
White Clover,	2 do.
Marl Grass,	2 do.
Rib Grass,	2 do.

In the receipts for the various soils the quantity of seed is generally about a bushel per acre. Let this be compared with our practice.

(To be continued.)

Potatos.—It is a usual practice in Ireland to prepare the potato setts [cuttings of potatos] from some of the fairest and best potatos, during the broken weather in the preceding winter. In the dry situations they are then placed, they become encrusted with the juice of the potatos, and are justly supposed to bleed less before germination than if fresh cut in the spring of the year. The set of course is stronger, and it puts forth a more vigorous shoot soon after being planted. The planting of small potatos, or setts having more than two strong eyes, is with reason objected to; the number of eyes, on what is called the crown of the potato are always rejected, with the small potatos, both being found to produce languid shoots and a number of small bead potatos of no value.—*Vancouver's Survey of Devonshire.*

Farm Horses.—"If we except the treatment of the farm-horses in Ireland, those in Devonshire have, perhaps as hard a measure of neglect and ill-usage dealt out to them, as is any where to be met with in the united kingdom. From the injudicious manner in which they receive the corn occasionally given them, it is a point of some question, whether it affords them a benefit, or by diverting their appetite from the hay, pea or other straw, absolutely produces an injury from the avidity with which they swallow the corn unmasticated. To remedy this evil a better example no where presents, than what may be drawn from the management of farm and wagon horses in Pennsylvania and Maryland. These horses perform journeys of two or three hundred miles over the stupendous mountains of that country, with prodigious loads of wheat and flour from the interior, and wet and dry goods from the seaports to the different points of embarkation, at Fort Pitt, Red Stone, Charleston and Wheeling, and other places on the Ohio river. Notwithstanding which these wagon-horses, through the whole extent of that country are seldom seen in a less high condition than the brewers' and other large cart-horses in the metropolis of this country. [London.]—The manner in which the American horses are sustained to perform these labours, is generally by feeding them with hay and straw chopped about half an inch long, with which is mixed about half a peck of rye, oats or indian corn meal, to about two and a half or three pecks of hay or straw thus chopped. A feeding trough sufficiently large for four or five horses to eat out of at the same time is attached to each wagon. The chaff is put into this trough, and after being well mixed with the given quantity of meal, is moistened, and again well stirred together till every shred of the hay or chopped straw is found to be covered, or as it were frosted over by the meal. The avidity with which the horses eat their meal thus prepared, may be well conceived. Their meal finished, they either pursue their journey or lie down to rest, but in either case not without being well dried and cleansed from the effects of their last labour. It is the pride of the carters, as well as the wagon masters in that country to see their horses in a condition rather above than under the labour they have to perform; and in a hundred miles travelling from Baltimore or Philadelphia, the surveyor will be bound to say that as many prime wagon horses, and in as high condition, shall be seen, as in any direction for that distance from the city of London. The adoption of a similar treatment in the management of the farm and wagon horses in this country, needs no farther recommendation than the solemn asseveration as to the truths here stated.

"The baiting of post, stage, and travelling horses with rye, oat, or bean bread, in the manner performed on the continent, is an infinitely more economical and facile mode of administering refreshment to a jaded animal, than by giving them the crude unbroken corn, so universally practised in this country."—*Ibid.*

Turnips.—It may not be amiss in this place to offer a few observations on the relative excellence of the Scotch two-furrow turnip husbandry, with that of the common broad cast. Observation and experience clearly show, that the depredations of the insect called the fly, on the young turnip plants, are precisely in proportion to the feebleness and want of growing vigour in the infant plants; and that as soon as they are pushed into the rough leaf, all farther danger from the insect is at an end. The rough leaf, however, will be frequently seen perforated, and as the foliage enlarges, the holes enlarge with it, giving the appearance of having been much damaged by the fly, and by which it certainly would have been destroyed, had not its growing vigour sustained it against the attack. From the early and ample supply of nourishment afforded the young plants by the layer of dung occupying the tops of the two-furrow ridges, their roots strike immediately upon or near it, receive the invigorating principle, and a quicker and stronger growth ensues, greatly abating the risk of their destruction by the fly, and with a much smaller allowance of dung per acre than must necessarily be applied to afford any thing like a prospect of success by the broad cast method. The distance between the rows from top to top of the ridges, according to the prospect of luxuriancy in the crop, may be varied from 18 to 26 inches. The facility of horse-hoeing and setting out the plants by hand in the rows, the bottoms being raised out of the reach of the winter's mud and water, render them less liable to be injured by the frost, and upon the whole, the produce per acre, where the ridge husbandry is properly conducted, is so very much increased, as in time to warrant a fair expectation of its superseding the broad-cast turnip husbandry in all cases whatever.—*ibid.*

Ridge planting, though proper in the humid climate of Great Britain, would not be so suitable for that of the United States. The row or drill culture, however, on a plain surface is preferable for turnips; and answers the purposes of saving manure, increasing the crop, and rendering the culture more easy than in the broad-cast method.—*Ed. of the N. E. Farmer.*

The Potato.—The history of the potato conveys to us a most instructive lesson, forcibly reminding us of the extraordinary lengths to which prejudice will carry mankind, and showing us by what apparently trivial circumstances this prejudice is often removed, when the most powerful and influential arguments have failed to weaken it. The introduction of this valuable root to the gardens and tables of the people, received, for more than two centuries, an unexampled opposition from vulgar prejudices, which all the philosophy of the age was unable to dissipate, until Louis XV. of France wore a bunch of the flowers of the potato in the midst of his court on a day of festivity; the people then, for the first time, obsequiously acknowledged its usefulness, and its cultivation, as an article of food, soon became universal. Now, its stalk, considered as a textile plant, produces, in Austria, a cottony flax. In Sweden, sugar is extracted from its roots. By combustion its different parts yield a considerable quantity of potass. Its apples, when ripe, ferment and yield vinegar by exposure, or spirit by distillation. Its tubercles made into pulp, are a substitute for soap in bleaching. Cooked by steam, the potato is one of the most wholesome and nutritious, and, at the same time, the most economical of all vegetable aliments. By different manipulations it furnishes two kinds of flour, a gruel, and a parenchyma, which, in times of scarcity, may be made into bread, or applied to increase the bulk of bread from grain; and its starch is little, if at all, inferior to the Indian arrow-root. Such are the numerous resources which this invaluable plant is calculated to furnish.

Upwards of 1700 garments have been forwarded to the Greek committee of this city by the ladies of New London.—*N. Y. Farmer.*

Pike, or Pickerel Oil.—The oil of a pickerel is of a subtil, mollient nature, and is found in many cases to be of the greatest efficacy, especially in the ear-ache, or sores in the head. Two or three drops of the oil dropped in the ear, has never failed of giving immediate relief, in every case of the ear-ache, though of the most obdurate kinds. It has been applied in cases of burns and scalds, as well as swellings and inflammations in the feet; it has the most happy effects. It has likewise been known to work a cure on an old wound, where almost every other means had been tried without effect. To extract the oil, take the fatty parts of the entrails of the fish, (such as the caul, &c.) put them into a clean vessel, and simmer them on a gentle fire, until the oil becomes fine and clear—then it may be strained through a fine cloth, and put into a vial, close stopped, for use.

French Sugar Beet.—It is from the roots of this beet that the French and Germans obtained sugar with so much success during the late war. The following was the ordinary process: Reduce the roots to a pulp, by pressing them between two rough cylinders—put the pulp in bags and press out the liquor it contains—boil this liquor, precipitate the saccharine matter by quick lime—pour off the liquor—add to the residuum a solution of sulphuric acid, and boil again. The lime uniting with the acid, is got rid of by straining. The liquor may then be gently evaporated, or left to granulate slowly, after which it is ready for undergoing the common process of refining raw sugars.—*London.*

GARDENING.

We wish to call the attention of our readers to the delights and advantages of a good garden.—This subject is not sufficiently attended to. There is perhaps nothing in the world, which more properly combines the *utile cum dulci* (the useful with the sweet) than a well cultivated garden. Who does not admire the neatly formed beds, well rolled and levelled over, with clean alleys between? Who does not feel a glow of pleasure and pride, as he beholds the young shoots bursting from the seeds planted by his own hands, and rising timidly above the surface of the ground; as he watches their growth, and finally sees them arrive to maturity? Who does not delight to see his vegetables standing in orderly ranks—not like a vile array of militia, straggling hither and thither, nor like rows of regular soldiers prepared for death's doings—but growing up to give pleasure, sustenance and health to their peaceful cultivator! Who does not contemplate with unmingled delight his garden esculents of every kind, from the climbing peas to the creeping melons, from the asparagus in beds to the celery in trenches—in short, every species of vegetable which is to furnish the table, and afford profit, comfort and satisfaction to the cultivator? If there be such a being on earth, set him down for a fellow of no taste, no economy, no ingenuity, no philosophy, no gentleness and no domestic virtues.

On the score of profit merely, a garden is not to be overlooked; for if well managed there is no other spot of ground of the same dimensions, which yields so bountiful a return. There are many persons who have no other soil than a few square rods attached to their houses, and it is therefore a matter of prudence so to cultivate it as to derive from it the greatest possible advantage. Yet important as it is, there are few persons in this country who obtain from a garden half the profit it is capable of producing. They seldom have early vegetables of any kind, because they neglect to plant them in season. The cultivation of the garden is postponed to every thing else, and peas, lettuce, &c. are scarcely committed to the ground, when they ought to be fit for the table.

But though the raising of esculent plants demands the first attention, we would not have the horticulturist grudge a small share of his garden to the cultivation of flowers. It is true they are not articles of profit, inasmuch as they neither furnish our tables nor fill our purses; but they were not considered beneath the care of the Creator of all things, and the most splendid monarch of Israel "in all his glory was not arrayed like one of" them. For ourselves, nothing affords more pleasing sensations, more indescribable delight, than to behold the first flowers of spring opening their buds and displaying their beauties to the enraptured eye. The hyacinths, the daffodils, the violets, the trailing arbutus—whatever blossoms first in our gardens or fields, we welcome as the heralds of Flora, and (if we may so speak) as the first fruits of the vegetable resurrection. If ground be wanting to cultivate flowers more extensively, at least the borders of the principal aisles in our gardens may be adorned, and beauty and pleasure go hand in hand with comfort and utility.

[*Berkshire American.*

Useful hint.—The following discovery has been lately communicated by the Royal Society of Sweden to that of London: "After roofing a house with wood, boil some tar and mix it with finely pulverized charcoal till it is of the thickness of mortar—spread this with a trowel about a fourth of an inch thick over the roof—it will soon grow hard, and defy all the vicisitudes of weather.—Roofs thus covered, have stood in Sweden above a century, and still want no repair."

NEW ENGLAND FARMER.

BOSTON, FRIDAY, APRIL 25, 1828.

JERUSALEM ARTICHOKE—*Helianthus tuberosus.*

The Jerusalem artichoke is a hardy perennial, a native of Brazil, and is of the same genius as the sun-flower. It is propagated and cultivated like the potato. We have been informed that this root will grow and produce a profitable crop on poor land, and *without manure;* though with deep ploughing and good manuring its culture would probably be attended with greater profit. It was much esteemed before potatos were known. The epithet, Jerusalem, is a corruption of the Italian word *Girasole,* (from *girare* to turn and *sol)* or sunflower; the name Artichoke is bestowed from the resemblance in flavor, which the roots have to the bottoms of artichokes. It is superior to the potato, in being more hardy, and not liable to be injured by frost; but we believe it contains somewhat less nutritive matter. Its tops are large, and may make a valuable addition to the farm yard, of a substance which may be converted into manure. From the circumstances of its flourishing in a poor soil, and producing large leaves and stalks, there can be no doubt that it derives much food for plants from the atmosphere, which by its decay is imparted to the soil on which it grows, or on which after rotting it is spread as manure. There is no plant, which more completely shades the ground, and it must in that way enrich it. It will flourish in the shade of trees and buildings, where other plants will not thrive. We believe there are thousands of acres of land in the more populous parts of the United States, which are now considered as not worth cultivation, which would produce considerable quantities of the Jerusalem artichoke, with no other trouble than *once* planting, and digging the roots from time to time as they are wanted,

Dr. Darwin says that the Jerusalem artichoke will not ripen its seed in Great Britain, (and we do not believe it will in New England) by being suffered to grow in the open air, under ordinary cultivation. But by forcing the plant in pots or hot-houses, perhaps seed might be obtained. This would, probably, be desirable, for it is supposed that all plants degenerate if propagated merely by slips, root, cuttings, &c. without having recourse to seeds. Potatos should be renewed from the seed, at least once in twelve or fourteen years, or they will degenerate, and probably Jerusalem artichokes might become more valuable by the same means. Planting large and fair roots, with suitable soil and culture will retard this degeneracy, but we believe not wholly prevent it.

Use. The roots are esteemed a wholesome, nutritious food, and are eaten boiled, mashed with butter, or baked in pies, and have an excellent flavor. Planted in rows from east to west, the upright herb of the plant affords a salutary shade to such culinary vegetables as require it in the midsummer months, as lettuce, turnips, and strawberries.

The second volume of Memoirs of the N. York Board of Agriculture contains remarks on this root by Levi McKean, of Dutchess, in which he gives it as his opinion that artichokes are best suited for cultivation in this climate as a crop for hogs, sheep, and dairies, of any article that we have yet tried; and besides the use of this crop for stock, which many writers consider to be equal to potatos, they are also recommended highly as an article of human diet. It is true, that when boiled, they do not possess that peculiar farinaceous quality, that is so much esteemed in the best sorts of potatos; but it is said that when roasted, the are a very delicate article for the table, their taste then resembling the ground nut of this country. The only objection we have heard stated to this vegetable as an article of field culture, is, that when once suffered to enter it, will take exclusive possession of a soil; and thus when a change of crops is desired, becomes a most troublesome weed. But by turning in a sufficient number of hogs, the artichoke may be entirely eradicated; and probably a poor soil which would answer no other purpose of culture might be planted with the Jerusalem artichoke and converted into a permanent pasture for swine. If not over-stocked with the animals, the plants would keep possession of the soil which they would meliorate; and when it should be wished to change the crop, turn in hogs enough to root out the artichokes.

ORNAMENTAL FLOWERS.

Extracts from Dr. GREEN's Treatise on the cultivation of Ornamental Flowers. Just published at this office.

Horticulture, as it respects Ornamental Gardening, is one of the most innocent, the most healthy, and to some, the most pleasing employment in life. The rural scenes, which it affords, are instructive lessons, tending to moral and social virtue; teaching us to "look through nature up to nature's God."

Flower gardens were ever held in high estimation by persons of taste. Emperors and kings have been delighted with the expansion of flowers. "*Consider the lilies of the field,*" said an exalted personage, "*how they grow;*" for Solomon, when clothed in the purple of royalty, "*was not arrayed like one of these.*" Nature, in her gay attire, unfolds to view a great variety, which is pleasing to the human mind; and consequently has a tendency to tranquillize the agitated passions, and exhilarate the man—nerve the imagination, and render all around him delightful.

The cultivation of flowers, is an employment adapted to every grade, the high and the low, the rich and the poor; but especially to those, who

have retired from the busy scenes of active life. Man was never made to rust out in idleness. A degree of exercise is as necessary for the p eservation of health, both of body and mind, as food. And what exercise is more fit for him, who is in the decline of life, than that of superintending a well ordered garden? What more enlivens the *sinking mind?* What more invigorates the *feeble frame?* What is more conducive to a *long life?*

Floriculture is peculiarly calculated for the amusement of youth. It may teach them many important lessons. Let a piece of ground be appropriated to their use—to improve in such a manner, as their inclinations shall dictate—to cultivate such plants as are pleasing to their taste; and let them receive the proceeds. Let order and neatness pervade their little plantations. Let them be instructed, that nothing valuable is to be obtained or preserved without labour, care, and attention—that as every valuable plant must be defended, and every noxious weed removed; so every moral virtue must be protected, and every corrupt passion and propensity subdued.

The cultivation of flowers, is an appropriate amusement for young ladies. It teaches neatness, cultivates a correct taste, and furnishes the mind with many pleasing ideas. The delicate form and features, the mildness and sympathy of disposition, render them fit subjects to raise those transcendant beauties of nature, which declare the "perfections of the Creator's power." The splendid lustre and variegated hues (which bid defiance to the pencil,) of the rose, the lily, the tulip, and a thousand others, harmonize with the fair fostering hand that tends them—with the heart susceptible to the noblest impressions—and with spotless innocence.

Egg Plant.—This is the only vegetable, in all our list, that cannot be raised to perfection, without the aid of a hot-bed; and whoever will have it, of their own raising, must be at that expense.

It ought to be made early in March, and kept constantly at a good growing heat till May, when the plants may be fully exposed to the open air, and about the middle of the month, set out in rows, three feet apart, and two feet distant in the rows.—*Wilson's Economy.*

To CORRESPONDENTS. Several communications are on hand, and will soon be published; one from Salem, on Cattle—one on Teazels—one on Bees, and one on Geological Surveys, will appear next week.

New Agricultural Works

Just published, and for sale at the office of the New England Farmer, "a Treatise on the Cultivation of Ornamental Flowers; comprising Remarks on the requisite Soil, Sowing, Transplanting, and general Management; with Directions for the general treatment of Bulbous Flower Roots, Green-house Plants, &c. By Roland Green." Price 37 cts.

Likewise, just received from New York, "Economy of the Kitchen-garden, the Orchard, and Vinery; with plain practical Directions for management. By William Wilson, Nurseryman." Price 75 cts.

Also, "Observations on the Efficacy of White Mustard Seed, (*Sinapis alba*) taken whole. From the 10th London edition, revised and improved." Price 6 cts.

Also, "Seventy-five Receipts for Pastry, Cakes, and Sweetmeats. By a Lady of Philadelphia." Price 50 cts.

For Sale or to Let

The three elegant Stud Horses "Dey of Algiers"—"Ranger," and "Young Highlander;" all sired by the celebrated Horse Highlander. Two full-blooded English Bulls—two Bulls and several Heifers, three and seven-eights blood Holderness, or Short Horned breed.

Also, two Farms in Tolland, and a convenient House in the central part of the City of Hartford. Inquire at the office of the New England Farmer, or Ralph Watson, East Windsor, Connecticut. April 18.

Bulbous Roots, &c.

Just received at the New England Farmer Seed Establishment, a fine collection of superior Bulbous Roots, suitable for spring planting. Consisting of black, purple, orange, violet, crimson, rose, nankeen, bronze, and white colored DOUBLE MEXICAN DAHLIAS. Also, Ferraria Tigrida, or Mexican Tiger Flower—Amaryllis Formosissima, or Jacobean Lily—Double Tuberose, and Ranunculus; paintings of which may be seen at this place. The above collection of Bulbs is in fine order, and is from the same House from which we obtained the Bulbous Roots last autumn, which gave such uncommon satisfaction.

One Box of assorted Scions, of the best sorts of Apples, Pears, Plums, Peaches, and Quinces—carefully packed in clay, for transportation. Price $4.

1000 Asparagus Roots, two years old, in fine order.

Likewise, Early English Manly—English Kidney, and Chenango seedling Potatos. One barrel Early Royal George Potatos, an early sort and prodigious bearer—price $2 per bushel. This is a valuable kind for market gardeners.

6000 two year old seedling Hawthorn Quicks, for line fences in fine order, at a moderate price.

10 barrels Early Frame Peas, raised in Bangor, Me.

A further supply of the celebrated New Zealand Spinach, [*Tetragona expansis*].

1000 pounds fresh Lucerne, imported from Europe this spring.

Also, a consignment from Albany, of 50 barrels Marrowfat Peas, by the barrel, at a very low price.

Early Tuscarora Corn, for the table.

Seeds of the Cuba Tobacco, [*Buelta abaxo*] Yellow Tobacco, Teazel, Spring Wheat, Spring Rye, Barley, Rape, Broom Corn, Spring Vetches, Castor Oil Bean, Corn, (various sorts)—Weld, Yellow Locust, White Mulberry, Millet, Burnet, Orchard Grass, Rye Grass, Tall Meadow Oats Grass, White and Red Clover, Mangel Wurtzel, &c.

Also, Seeds for Diers' use—Ornamental Flower Seeds, &c. comprising the largest collection of Seeds to be found in New England.

Landreth's Nurseries—Near Philadelphia.

From the patronage already extended this Establishment, by the citizens of Boston and its vicinity, the Proprietors are again induced to advertise to them their Nurseries, as offering peculiar facilities for the acquirements of useful & ornamental vegetable productions. The collection now cultivated by them, consists of an immense variety of Fruit and Hardy Ornamental Trees and Shrubs—Green-house Plants—Bulbous Roots, and Garden Seeds. The assortment of Fruits is not surpassed in real value by any in this country. It embraces most of the celebrated kinds of Europe, with all the esteemed varieties which have originated on this continent. The utmost care has been observed in making the selection, and the whole is now offered as containing none but those most worthy of cultivation. Persons not acquainted with the different varieties by name, and desirous to procure choice kinds, by merely stating the time they wish them to ripen, may confidently refer the rest to the proprietors, without a fear of disappointment.

The Ornamental department is rich in native and exotic Plants—it contains a splendid collection of Green house Plants, most of which are calculated for adorning in the winter seasons, parlours, sitting rooms, &c. with an assortment of Hardy Flowering Shrubs, and acquisitions are continually making.

In the portion of ground allotted to Garden Seeds are grown almost every variety of Esculent Vegetables for seeding. The method pursued by the Proprietors in this branch, certainly must obtain for them a preference withs all who will consider the subject in the slightest degree. The peparation of those kinds liable to mix in seeding—in short, the whole process of cultivation, in gathering, &c. all being under their own personal superintendence undoubtedly conspires in an eminent degree, to obviate the errors and impositions, unavoidable in a dependence on foreign importations, or on careless or inexperienced growers at home. Orders received by Parker & Codman, No. 31 Congress St. Boston, of whom priced catalogues of the whole may be had gratis. Persons ordering, may be assured of having every article well and safely packed and forwarded.

Feb. 15. tf D. & C. LANDRETH.

New Vegetables.

Just received at the New England Farmer Seed Establishment, a small invoice of rare and choice vegetable seeds, from Europe, comprising Large Green Artichoke of Laon, (considered the finest sort known, but very rare, even in Europe)—Brighton Coss Lettuce—New Silver Giant Celery—Asparagus of Allemagne, a new and superior sort—Cremer Carrot from Holland fine for the table. For sale in packages of 12 1-2 cents each.

Gunpowder, &c.

Du Pont's Gun Powder, at 23 to 50 cts. per pound—Shot—Balls—Flints and Percussion Caps.

Also, Alum—Refined Salt Petre—Blue Vitriol, &c. constantly for sale at the *Dupont Powder Store*, No. 65 Broad street—By E. COPELAND, Jr.

☞ The Du Pont sold as above, is warranted first quality—and is marked "*E. Copeland, jr. Boston,*" on the head of the cask tf March 14

For Sale.

A superior Draught Horse, particularly calculated for a farm horse. Apply at this office, or of Wm. Burrows, near Jamaica Plain, Roxbury. April 25

Horticultural Botanic Garden.

ANDREW PARMENTIER, Proprietor of the Horticultural Botanic Garden, (Brooklyn, Long Island) two miles from New York, offers for sale a very large assortment of the most approved Pear, Apple, Plum, Peach, Cherry, Apricot, Nectarines, Gooseberries, &c.; some of them are very handsome Trees.—Some Pear Trees on Quince stock, for dwarf, and some Apple Trees on Paradise stock. Forest Trees of large size, very fine for planting in streets, such as Horse-chesnut, European Lime or Linden Tree, Birch, Larax, Ash, Elm, White Poplar, &c. Weeping Willow, Paper Mulberry, Catalpa, Japan Aylanthus, Laburnum, Balsam Poplar, &c. A very large collection of hardy Rose Trees, monthly Roses, Herbaceous plants, Shrubs, &c. and a fine collection of Green-house Plants. Also, Strawberries of fine kinds, including the monthly everbearing without runners. Very fine Hawthorn, three years old, at $6 the thousand. Mr. P. in delivering Trees, will give directions for planting them. Subscriptions for one dozen kinds of select table Grapes, containing the White, the Fontainbleau, the Yellow Thomery, the Golden, the Musk, and Royal Chapellas—the White, Violet, Black, and Grey Muscat—the large Maroc, and the large Frankenthal, for $6 the dozen, with directions for planting, cultivating, &c. The vines well packed in moss and mats, in such a manner as to go several hundred miles farther than N. York. Mr. P. will furnish in a certain quantity, Grape Vines at 25 cents each root, for vineyards, warranted to grow. Provisional catalogues can be had gratis, at Mr Charles Swan's grocery and tea store, No. 357 Broadway, or at Messrs Thorburn & Son's, 67 Liberty street, New York, where orders can be left or directed by the Post Office, to his Establishment, Brooklyn. Mr. P. delivers the Trees or Plants in the city, free of expense for cartage, transported in his cart, and carefully taken out and delivered on the place where they must immediately be placed. Orders can also be left with the following Agents: J. R. Newell's Agricultural Warehouse, No. 52 North Market street, Boston—Mr. E. W. Bull's Seed Store, Hartford, Con.—Mr. Lewis F. Allen, Buffalo—Mr. Luther Tucker & Co. Rochester—Mr. William E. Norman, Hudson—and Mr. A. B. Allen, Mobile. April 25

PRICES OF COUNTRY PRODUCE.

			FROM	TO
APPLES, best,		barrel.	2 50	3 00
ASHES, pot, first sort,		ton.	107 50	110 00
Pearl, first sort,		"	112 00	115 00
BEANS, white,		bushel.	1 00	1 50
BEEF, mess, new,		barrel.	10 50	11 00
Cargo, No. 1, new,		"	8 50	9 50
Cargo, No. 2, new,		"	7 50	8 00
BUTTER, inspected No. 1, new,		pound.	20	25
CHEESE, new milk,		"	7	10
Skimmed milk,		"		3
FLOUR, Baltimore, Howard-street,		barrel.	5 25	5 37
Genesee,		"	5 12	5 37
Rye, best,		"	3 00	3 25
GRAIN, Corn,		bushel.	52	55
Rye,		"	60	62
Barley,		"	60	70
Oats,		"	30	32
HOG'S LARD, first sort, new,		pound.		10
LIME,		cask.	70	1 00
PLAISTER PARIS retails at		ton.	2 75	3 00
PORK, new, clear,		barrel.	18 00	19 00
Navy, mess, new,		"	13 50	14 00
Cargo, No. 1, new,		"	13 00	14 00
SEEDS, Herd's Grass,		bushel.	2 00	2 25
Orchard Grass,		"		2 00
Fowl Meadow,		"		4 00
Rye Grass,		"		4 00
Tall Meadow Oats Grass,		"		5 00
Red Top		"		1 00
Lucerne,		pound.		50
White Honeysuckle Clover,		"		50
Red Clover,		"	11	12
French Sugar Beet,		"		1 50
Mangel Wurtzel,		"		1 50
WOOL, Merino, full blood, washed,		pound.	33	55
Merino, full blood, unwashed,		"	20	25
Merino, three fourths washed,		"	28	34
Merino, half & quarter washed		"	23	30
Native, washed,		"	22	27
Pulled, Lamb's, first sort,		"	40	45
Pulled, Lamb's, second sort,		"	30	35
Pulled, for spinning, first sort,		"	30	35

PROVISION MARKET.

BEEF, best pieces,	pound.	10	12
PORK, fresh, best pieces,	"		10
whole hogs,	"	6	7
VEAL,	"	5	8
MUTTON,	"	6	12
POULTRY,	"	10	14
BUTTER, keg and tub,	"	20	25
Lump, best,	"	28	30
EGGS,	dozen	11	13
MEAL, Rye, retail,	bushel.		75
Indian, retail,	"		80
POTATOS,	"	37	40
CIDER, [according to quality.]	barrel.	2 00	2 50

MISCELLANIES.

[The following hymn was composed by Dr. Hawkesworth, (a short time before his death) and repeated to his wife before he rose in the morning:—]

In sleep's serene oblivion laid,
I safely pass'd the silent night;
Once more I see the breaking shade,
And drink again the morning light.

New-born, I bless the waking hour—
Once more, with awe, rejoice to be;
My conscious soul resumes her power,
And springs, my gracious God, to thee.

Oh! guide me thro' the various maze
My doubtful feet are doom'd to tread,
And spread thy shield's protecting blaze
Where dangers press around my head.

A deeper shade will soon impend,
A deeper sleep my eyes oppress;
Yet still thy strength shall me defend,
Thy goodness still shall deign to bless.

That deeper shade shall fade away,
That deeper sleep shall leave my eyes,
Thy light shall give eternal day,
Thy love the rapture of the skies.

Epitaph in a country church-yard.

Here I,
Do lie.
But when the trumpet last will sound,
Then shall I rise above the ground.

There is a portion of mankind who are always either naturally or habitually behind hand. This trait of their character is easily discovered in every thing that relates to their conduct and pursuits in life. Such a man goes too late to bed—and as a necessary consequence gets up too late in the morning. Being out of bed too late, he is too late at breakfast, and this deranges the affairs of his household all the forenoon. Having been behind hand at breakfast, he of course is behind-hand at dinner, and lastly at supper. If he makes an appointment, he never gets to the place in season; and if he is to meet a board of directors, or a committee, or any public body whatever, he is always twenty minutes or half an hour too late, and upon being reminded that he has obliged his associates to wait, and thereby to waste their time, he charges his delay to his watch; which, like the owner, is always invariably at least a quarter of an hour too slow. If he has made arrangements to leave town in a stage, especially if it is an early stage, he commonly forces the carriage to wait for some time, or, what is not very uncommon, is left behind. If he intends to take his departure in a steam boat, you will meet him two streets off as the last bell tolls, and after running down to the wharf finds the boat hauled off; and if he gets aboard at all it is by the long boat, and often at the hazard of his life. If he is an attendant upon public worship, he never reaches the church until after the services have commenced, and greatly disturbs the congregation by entering in the midst of their devotional exercises. In short, such men labor, and toil, and drudge on through life, just as uniform and regular in their concerns, *half an hour too late*, as punctual people are in season. If such persons could, by some great exertion, redeem that half hour, and *set their watches right*, they might go on with the same ease they do now, and always be in season.

Botanical Curiosity.—In the last number of Edwards' Botanical Rogister, there is a figure of the fine new "Air Plant of China," long known to the Europeans by the drawings of the Chinese, and celebrated for the splendor of its flowers and the fragrance of its perfume. It has for some years been cultivated in the stoves of this country—but no means could be discovered for making it flower, till a new method was pursued by the gardener of his Royal Highness the Prince Leopold, at Claremont, which finally proved successful. Under this mode of treatment a branch of blossoms was produced, between two and three feet long—and composed of some hundreds of large flowers, resplendent with scarlet and yellow. The plant has the remarkable property of living wholly upon air, and is suspended by the Chinese from the ceilings of their rooms, which are thus adorned by its beauty and perfumed by its fragrance.—*London Medical Gazette.*

Rail Way.—A wager, for a small amount, as to the power of draught of a horse on the Monkland and Kirkintilloch railway, was decided in presence of several of the members of the committee of management of the railway, and a great crowd of spectators. The horse in question started from Gargil Colliery, drawing a weight of fifty tons, on fourteen wagons, which it conveyed to Kirkintilloch, a distance of seven miles, in the short space of one hour and forty-one minutes. The first two miles of the above distance was on a level, and the remainder was on a descent, varying from one in 120 to 1.100 with several level tracts.—*Glasgow Chronicle.*

The Chimpansa.—This enormous monkey inhabits the coast of the Gulf of Guinea. Its height is sometimes greater than that of a man; it has a small beard and mustachios, and is exceedingly pugnacious. It lives in society—at least numerous individuals of the species congregate together to plunder the negroes, and carry off their wives. It builds itself a hut, makes love to their negresses, and drives away those who approach his dwelling, by pelting them with stones. Several young ones have been tamed, and found to possess great imitative talents.—*Lon. Review.*

Potato Bread.—At the Edinburgh Agricultural meeting, at which above three hundred noblemen and gentlemen attended, Sir John Sinclair addressed the party after breakfast, and informed them that a great part of the bread they had been eating, was composed chiefly of potato flour; and that if the country would be contented with such bread, Britain would never require a bushel of foreign grain.

Caterpillars.—This is one of the worst enemies to an orchard when neglected, but easily destroyed with a little attention, in the spring when the nests are small, and the insects young and tender. They never venture abroad in the early part of the day, when the dew is on the trees, or in bad weather; they may then be effectually destroyed by crushing them in the nest. This attention continued for a short time every spring, will destroy those in existence, and will prevent their increase in future years. If left till grown strong, they wander from their nests, and cannot be effectually overcome without great trouble and expense.—*Coxe on Fruit Trees.*

ESTABLISHMENT FOR SEEDS.

For sale at the Seed Establishment, connected with the office of the New England Farmer, No. 52 North Market Street, Boston, the largest variety of Seeds to be found in New England—of the crops of 1827. The greatest care has been taken to have them raised by our most experienced seed growers, and to have the sorts perfectly genuine. The following comprises some of our most prominent sorts.

Artichoke, Green Globe
Asparagus, Devonshire
Gravesend
Battersea
Large white Reading
Beans, (26 varieties,) including the English broad beans, dwarfs and pole.
Beets, true Long Blood
Early blood Turnip
Early White Scarcity
French Sugar, or Amber
Orange
Green, (for soups, &c.)
Borecole
Brocoli, Early White
Early Purple
Large Cape
Brussells Sprouts,
Cabbage, Early Salsbury dwarf
Early York
Early Dutch
Early Sugarloaf
Early Lon. Battersea
Early Emperor
Early Wellington
Large Bergen, &c.
Large Cape Savoy
Large Scotch
Large Green glazed
Large late Drumhead
Tree, or 1000 headed
Green Globe Savoy
Red Dutch
Yellow Savoy
Turnip rooted, &c.
Russian
Late Imperial
Late Sugarloaf
Cardoon.
Carrots, Altringham
Early Horn
Blood Red(for West India market)
Lemon
Long Orange
Cremer
Cauliflower, Early and Late
Celery, White solid
Rose coloured solid
Italian
Celeriac, or turnip rooted
Chervil.
Chives.
Corn Salad, or Vettikost
Cress, Curled or Peppergrass
Broad leaved or Garden
Water
Long Orange
Cucumber, Early Frame
Green Cluster
Short Prickly
Long Prickly
Long green Turkey
Long white Turkey
White Spined
Small Girkin, &c.
Egg Plant, Purple
White
Endive, Green
White Curled
broad leaved Batavian
Garden Burnet
Garlic Setts
Indian Corn, (several varieties)
Kale, Sea
Purple curled
Green curly Scotch
Leek, London
Large Scotch
Lettuce, Early Curled Silesia
Large Green head
Royal Cape
Imperial
Hardy Green
Brown Dutch
Grand Admiral
Tennisball, or Rose
Drumhead
Magnum Bonum Coss
Bath Coss
Ice Coss
White Coss, or Loaf,
Green Coss

Melon, Pine Apple
Green Citron
Persian
Nutmeg
Large Canteleupe
Pomegranate, or Musk
Carolina Water
Long Island Water
Apple-seeded, Water
Marjoram.
Mustard, White and Brown
Nasturtium
Mangel Wurtzel,
Okra
Onion, Potatoe
Tree
White Portugal
Yellow
Madeira
Stratsburg
Large Red
Parsley, Siberian
Dwarf Curled
Curled, or Double
Parsnip, Large Dutch swelling
Silver Skinned
Peas, Early Washington
Early double blossomed
Early Frame
Early Golden Hotspur
Early Charlton
Early Strawberry Dwarf
Dwarf blue Imperial
Dwarf blue Prussian
Dwarf Spanish, or Fan
Dwarf Marrowfat
Dwarf Sugar
Matchless, or Tall Marrow
Knight's Tall Marrows
Tall Crooked pod Sugar
Peppers, Long, or Cayenne
Tomato, or Squash
Bell
Cherry
Pumpkins, Finest Family
Connecticut Field
Mammoth
Radish, Early Frame
Short top Scarlet
Long Salmon
Purple Short Top
Long white, or Naples
Cherry
Violet colored
White Turnip Rooted
Black Fall, or Spanish
Rhubarb, for tarts, &c.
Ruta Baga,
Salsafy, or vegetable oyster
Sea Kale,
Skirret
Scorzonera
Saffron,
Spinach, New Zealand
Prickly, or Fall
Roundleaved summer
Eng. Patience Dock
Sage,
Squash, Early bush Summer
Long Crook Neck
Vegetable Marrow
Porter's Valparaiso
Acorn
Tomatos
Turnips, Early White Dutch
Early Garden Stone
White Flat, or Globe
Green Round
Red Round
Swan's Egg
Large Eng. Norfolk
Long Tankard
Long Yellow French
Yellow Dutch
Yellow Maltese
Yellow Aberdeen
Yellow Stone
Yellow Swedish
Dedham
Thyme—Sweet Basil—Bourset
Lavender—Rosemary—Hyssop,
Wormwood—Summer Savory,
Penny royal—Spikenard—Dill,
Balm—Tansy—Bene, &c.